

SIJNN

WINE OF MALGAS

An isolated vineyard in MALGAS near the mouth of the Breede River – called **Sijnn** by the original Khoisan inhabitants. Perched on a plateau of **slate** and **rolled stones**, about 15km from the southern oceans of Africa.

2018 is the second vintage with our new label, following the benchmark of 2017.

-The vineyards are 8 and 13 years old.

-It is our 11th vintage of White and we are really starting to understand the terroir.

-It is the 4th vintage in the 'new' cellar on the estate, made by on-site winemaker Charla Haasbroek.

One of our most exciting vintages yet

SIJNN WHITE 2018

CHENIN BLANC 70% VIOGNIER 17% ROUSSANNE 13%

VINEYARD

The complex stony soils, together with a warm dry climate (350mm) moderated by constant sea breezes provides an ideal terroir to produce something unique. All vines are grown as bush vines due to the exceptional low yield and vigour, from the 8 & 13 year old vines. Mostly 2 high quality, low yielding clones of Chenin blanc on drought resistant rootstocks -R99, Rug.140 and R110. Viognier and Roussanne included to add depth and complexity.

Yield: 4ton/ha Chenin blanc and 3 tons/ha Viognier and Roussanne.

VINTAGE CONDITIONS

A dry and windy growing season, but very similar to 2017. Ideal weather at the beginning of the ripening season, followed by little rain on occasions. The Moderate weather with cool nights continued throughout the harvest period producing wines with excellent acidities. A smaller crop of great quality.

PRODUCTION

Handpicked and sorted in the vineyards, it is done early morning to ensure cool grapes arrive at the cellar. In 2018 I decided to do more whole-bunch pressing, in a basket press and about 20% gentle crushing and soaking (2hours). The juice is barrel fermented in 400 and 700L French oak barrels, about 10% new oak for 10 months, and left on the lees, which adds a lot of texture and balance. Lightly fined with bentonite, unfiltered, and bottled by hand.

Bottling date:

Production: 398 x 12 x 0,75ml , 3L, 1,5L

TASTING NOTES

Clear yellow colour. A beautiful forthcoming nose of fine straw and peach pith. Slight honey and salted liquorice, with peach pith and slate on the palate. A vibrant palate with a lot of flavours found across the mouth. Needs some time and air in glass to express itself best. Peach pith, slate and fennel on pallet, also a very persistent and long palate. Peppercorns, herbaceous wild rosemary /renosterveld is found all along the journey in this wine.

Drink now till 2028. Ideal on its' own, but best enjoyed with seafood and lamb.

ANALYSIS

Alc. 14,12% SG 2,4g/l TA 6,1g/l pH3,26 SO₂ Free 13 mg/l & Total 80mg/l

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